



Functions Package 2019



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Welcome

Located on the edge of Brisbane Water at Gosford, only 1hr 20mins from Sydney CBD, The Coast Bar and Restaurant is one of the most beautifully positioned restaurant and function spaces the NSW Central Coast has to offer.

Our extremely unique function space features floor to ceiling glass windows which paired with hard wooden floors is the perfect setting for your next event.

Our breathtaking views across Brisbane Water not only impress upon arrival but are the perfect backdrop for those priceless moments to share and reflect on.

Our friendly team of skilled service staff are here to ensure you enjoy a seamless experience.

Let The Coast Bar & Restaurant be the next choice for your function location.

From all the team here at,
The Coast Bar & Restaurant

We look forward to seeing you soon!



Location

LOCAL AREA

Gosford City is currently in the middle of an apartment building boom. There are a number of exciting highrises popping up all over town which is bringing with it an impressive populational rise of young families and city workers.

Only a short walk from our restaurant is the the Central Coast Stadium, home the Central Coast Mariners FC.

ACCESS

Lift

We have lift access for those who with prams, wheelchairs and or walkers.

Bathrooms

We also have a change table for young families and disabled bathroom.

TRANSPORT

Car

The Coast Bar & Restaurant is located 80km north if Sydney CBD and 70km south of Newcastle. We are easily accessible from Motorway 1 and have onsite parking spaces located out the front of the restaurant.

There are also parking bays a short 5mins walk either side of the restaurant.

Train

Gosford train station is a relaxing 1hr & 20min train ride along the spectacular Hawksbury River.

To walk from the train station through the main street of Gosford towards to the waters edge which is an easy 16min walk.

Bus & Taxi

Buses are readily available out the front of the train station and take 8mins.

CLIMATE

Gosford has spectacular Summers, boasting with constant sunshine and sometimes swealtering heat (range between 25-38degrees). But don't let that deter you, there are plenty of neighbouring towns swims, paddle boarding and fishing alike.

Autumn brings with it a relaxing fresh air twist to the area with days ranging between 19-24degrees.

Winter can be somewhat chilly, with days reaching a low of 5 degrees. Generally each day has stunningly clear blue skies partnered with a chilled crisp night which is perfect for watching the stars.

Spring is just beautiful here in Gosford. Those cold chilly days are gone for another year and the warmer temperatures begin to blossom, perfect for a function with temperatures ranging between 18 - 25degrees.

Venue

We cater for functions ranging from 15 to 250 people.

- Small intimate meetings
 - Large corporate conferences
 - Staff development days
 - Birthday parties
 - Anniversaries
 - Weddings
- (ask for our weddings package booklet)*

FACILITY

Private Function Space

Our function space has a private bar, large function space and direct access to your very own private deck area.

Bar, Restaurant & Deck

We are lucky to feature a state of the art specialty woodfire pizza oven, x3 bars, outdoor open seating area and indoor service area.

Function Accessories

We also have a number of local contacts to assist with event decoration that we can offer, so please let us know so we can give you the best advice possible.





Function Packages

Party Platter

Minimum 8 people

Canapé

Minimum 20 people

Set Menu

Minimum 15 people

Buffet

Minimum 30 people

Banquet

Minimum 15 people

FUNCTION PACKAGES

Party Platter

Platters designed to cater 8-12 people | \$100 per platter

Surcharges may apply

Your choice of 4 choices on each platter

Vegetable spring rolls with dipping sauce

Spinach and ricotta puff pastry parcels with tomato chilli compote

Pork and vegetable wontons with sesame dipping sauce

Satay chicken skewers

Assorted mini quiches

Premium party pies dipping sauce

Traditional mini sausage rolls

Crunchy fried chicken wings with chilli sauce



FUNCTION PACKAGES

Canape Package

Minimum 20 people

Your choice of 4 Cold and 4 Hot

\$50 per person

Cold Selection

Gazpacho soup, blue swimmer crab, fresh avocado
Black sesame tuna, soba noodles, wasabi, coriander
Swordfish ceviche, finger limes, wakame seaweed
Assorted sushi
Natural Sydney rock oysters, mint pickled cucumber
Veal loin, tuna mayonnaise, crispy capers, crute
Cherry tomato, bocconcini, pesto, balsamic glaze
Caponata tartelette, sauce gribiche
Beef carpaccio, parmesan, rocket, horseradish crème
fraiche

Hot Selection

Tempura king prawns, mango, kiffir lime
Chicken tandoori skewers, raita dressing
Truffle mushroom arancini, chili jam, saffron aioli
Assorted woodfire pizzas
Moroccan lamb, fresh cucumber and tomato salsa
Black angus beef bourguignon skewers
Pork san choy bow, roasted peanuts
Prawn dumpling, soy and ginger dipping sauce
Pumpkin and spinach calzone
Kale and onion pakora, sriracha aioli



FUNCTION PACKAGES

Set Menu Package

Minimum 15 people

Please choose 2 dishes to be served alternatively

1 course \$55 | 2 course \$65 | 3 course \$70

Entrees

Mushroom and truffle arancini with saffron aioli, Parmesan and balsamic glaze

Homemade salmon Thai fish cakes with kaffir lime sweet chilli sauce

Spicy new York style chicken wings, spicy hot sauce, celery and carrot sticks, creamy ranch dressing

Seared Eastern Australian Bonito, balsamic baby beetroot, pickled shallots, horseradish creme fraiche

Mains

250gm Certified Black Angus Eye Fillet with truffle mash potato, wild forest mushroom, caramelised shallots, baby carrot, red wine jus

Braised June Lamb Shank Bouguignon, roasted garlic, sautéed Swiss brown mushrooms, crispy rosemary potatoes, honey and thyme roasted root vegetables

Seared Cone Bay Barramundi, red wine braised octopus, buttered potatoes, cherry tomatoes, chives, lemon emulsion

Wild Forest Mushroom Risotto, freshly grated manchego cheese, truffle oil

Desserts

Traditional Tiramisu served with chocolate crumble

Warm Chocolate Fondant, warm ganache & vanilla ice cream

Local honey, mixed berry panna cotta with honeycomb and fresh strawberries

Lemon Curd Tart served with creme fraiche



Image: Annie Spratt

FUNCTION PACKAGES

Buffet

Minimum 30 people

Complimentary bread rolls with every buffet

Meats

Marinated black Angus rump cap with red wine jus

Slow cooked Moroccan lamb

Roast pork leg, thyme jus

La Lonica chicken cacciatore

Beef rogan josh, raita

Lamb tikka masala, raista

Grilled swordfish, salsa rossa

Huon salmon, pickled carrots, clam sauce

Creamy chicken and bacon penne pasta, grated Parmesan

Spicy arrabiata rigatoni pasta, grated Parmesan

Salads

Greek Salad

Caeser Salad

Mixed house salad

Caprese salad

Smoked chicken and crispy prosciutto salad

Rocket, pear, blue cheese salad

Brosola, horseradish, quinoa salad

Watercress, orange, confit duck salad

Sides

Rice pilaf

Scented jasmine rice

Crispy cocktail potato, Kalamata olive dressing

Garlic potato gratin

Rosemary roasted potato

Golden fries, truffle aioli

Macaroni cheese bake

Moroccan cous cous

Steamed seasonal vegetables, herb butter

Buttered corn cobb

Rosemary roasted root vegetables

Green beans, truffle butter, toasted almonds

Eggplant moussaka

Buffet Options

<p>Buffet 1</p> <p><i>Choice of</i></p> <p>3 Salads 2 Meats 2 Sides</p> <p>\$55 PP</p>	<p>Buffet 2</p> <p><i>Choice of</i></p> <p>3 Salads 2 Meats 2 Sides</p> <p>Cold meat platter with whole cooked prawns served with bloody Mary aioli</p> <p>\$65 PP</p>	<p>Buffet 3</p> <p><i>Choice of</i></p> <p>3 Salads 2 Meats 2 Sides</p> <p>Cold meat platter with pickled vegetables & a selection desserts</p> <p>\$75 PP</p>	<p>Buffet 4</p> <p><i>Choice of</i></p> <p>4 Salads 3 Meats 3 Sides</p> <p>Cold meat platter with Sydney Rock oysters, minted pickled cucumber vinaigrette & a selection of desserts</p> <p>\$85 PP</p>
<p>Buffet 5</p> <p><i>Choice of</i></p> <p>4 Salads 3 Meats 3 Sides</p> <p>Assorted sushi with wakame seaweed, wasabi and pickled ginger + Cold meat platter, pickled vegetables</p> <p>Whole cooked prawns with bloody Mary aioli & Sydney Rock oysters, minted pickled cucumber vinaigrette.</p> <p>Finishing off with a selection of cheeses & desserts</p> <p>\$95 PP</p>		<p>Buffet 6</p> <p><i>Choice of</i></p> <p>4 Salads 3 Meats 3 Sides</p> <p>Mixed seafood and meat paella, Salt baked Huon salmon + Assorted sushi with wakame seaweed, wasabi and pickled ginger</p> <p>Cold meat platter, pickled vegetables + Whole cooked prawns with bloody Mary aioli + Sydney Rock oysters, minted pickled cucumber vinaigrette.</p> <p>Finishing off with a selection of cheeses & desserts</p> <p>\$110 PP</p>	



FUNCTION PACKAGES

Banquet

Minimum 15 people

Banquet designed to share

\$45 per person | \$52 per person with dessert

Wood-fire Camembert cheese with pizza bread and blistered vine ripened cherry tomatoes.

Marinated olives

Szechuan Salt and Pepper Calamari

Moroccan Salad

Golden Fries

Mushroom Risotto

Assorted Pizzas

Malodorous Pasta

Dessert - served alternate drop

Traditional Tiramisu with milk chocolate crumble

Warm Chocolate Fondant with ice cream

Lemon Curd Tart with creme fraiche

Passionfruit Creme Brulee, brandy snap

Local Honey and Mixed Berry Panna Cotta with honeycomb and fresh strawberries

FUNCTION PACKAGES

Drinks

Minimum 30 people

Complimentary bread rolls with every buffet

Package 1

Morgans Bay Brut
Morgans Bay Semillion Sauvignon Blanc
Morgans Bay Chardonnay
Morgans Bay Shiraz Cabernet
James Boags Premium
Tooheys Extra Dry
James Boags Light
Apple Cider
Soft drinks
East Coast juice
Tea and Coffee

\$50 PP for 3 hours
\$10 PP for each additional hour

Package 2

Morgans Bay Brut
Morgans Bay Semillion Sauvignon Blanc
Juliet Pinot Grigio
T'Gallant Prosecco
Wolf Blass Shiraz
Hahn Super Dry
Corona
James Boags Light
Tooheys Extra Dry
Apple Cider
Soft drinks
East Coast juice
Tea and Coffee

\$62 PP for 3 hours
\$10 PP for each additional hour

Package 3

Morgans Bay Brut
Morgans Bay Semillon Sauvignon Blanc
Harthogs Plate Moscato
Juliet Pinot Grigio
T'Gallant Prosecco
Hahn Super Dry
Corona
Peroni
James Boags Light
Apple Cider
Soft drinks
East Coast juice
Tea and Coffee

\$74 PP for 3 hours
\$10 PP for each additional hour



Image: Matthew Joannon

Function Space

In order to hire our function space we require a minimum spend

Deck Hire

1/4 area - **\$2000**

1/2 area - **\$4000**

Whole deck - **\$8000**

Function Room Hire

Wed & Thurs	Fri, Sat & Sun
40 - 70 people \$3000	40 - 70 people \$6000
70 - 100 people \$4000	70 - 100 people \$7500
100+ people \$6000	Over 100 people \$9500

Event Extras

We have a number of event decoration and design stylists that regularly bring to life our guests vision for their special event.

Our contacts also include a number of great local and Sydney based DJ's available to give your event that unique musical buzz.

Ask our Functions Manager for more information

Cakes

We charge a cake-age fee of;

\$50 for groups **50 and under**

\$100 for groups **50 and over**

\$2 per person for restaurant reservations

Security Guards

Security guards will be required for any large scale events, 18th or 21st birthdays or where a DJ or band has been organised.

Cost of **\$50** per hour per guard **minimum 4 hours**.

All prices for functions packages, drinks packages, function space and event extras are inclusive of GST and are subjected to change.

There is a 10% surcharge for any function that falls on a Public Holiday; this includes all restaurant, deck and function room and event extra bookings.





Contact our functions manager

Kathryn Bradfield today!

Email	Opening Hours
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